

INCH-POUND

A-A-20195B
August 14, 1996
SUPERSEDING
A-A-20195A
April 8, 1993

COMMERCIAL ITEM DESCRIPTION

SNACK FOODS

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers snack foods, packed in commercially acceptable containers, suitable for use by the Federal Government and as a component of operational rations.

2. CLASSIFICATION.

2.1 The snack foods shall conform to the types and styles in the following list, which shall be specified, as required, in the solicitation, contract, or purchase order.

Types and styles.

Type I - Potato sticks

Type II - Pretzels

Style A - Bavarian or Hard

Style B - Rods

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099.

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Style C - Sticks

Style D - Twists

Style E - Nuggets

Type III - Crunchy cheese-flavored curls

Type IV - Corn chips

3. SALIENT CHARACTERISTICS.

3.1 Type I - Potato sticks: Potato sticks shall be prepared from whole, fresh potatoes, free from rot, decay, attached dirty peels, and sprouts, which are processed into strips and heated in partially hydrogenated vegetable oil (palm, soybean, cottonseed, and/or canola), containing a Food and Drug Administration (FDA) approved antioxidant. The potato sticks shall be thin Julienne strips of whole potato, approximately 3/32 by 6/32 inch (0.95 to 1.7 cm) in width and 0.75 to 1.5 inches (1.905 to 3.81 cm) in length. Good commercial practice has shown that approximately 50 percent of potato sticks will be greater than 1 inch in length. Potato sticks shall be free from discolored and burnt units. The finished potato sticks shall possess a typical potato chip-like flavor and aroma, a golden-brown color, and a firm crispy texture. The potato sticks shall be free of rancid, oxidized flavor and odors. The moisture content shall be not more than 2.5 percent. The fat content shall be not less than 31.0 percent and not more than 44.0 percent. The salt content shall be not less than 1.0 percent and not more than 2.5 percent.

3.2 Type II - Pretzel: Pretzels shall be prepared from ingredients common to the product such as, but not limited to, wheat flour, salt, malt, partially hydrogenated vegetable oil (soybean and/or cottonseed), yeast, and baking soda. The finished pretzels shall possess a typical pretzel flavor and aroma, a golden-brown color externally and creamy-white color internally, a hard surface, a dry center, and a crunchy texture. There shall be not more than 25 percent of broken pretzels per serving. The moisture content shall be not more than 5.5 percent. The salt content shall be not more than 5.0 percent.

3.3 Type III - Crunchy cheese-flavored curls: The crunchy cheese-flavored curls shall be prepared from corn meal, vegetable oil (partially hydrogenated soybean, cottonseed, peanut), dehydrated cheddar cheese, dehydrated blue cheese, salt, and may contain the following: whey, nonfat dry milk, sodium citrate, lactic acid, monosodium glutamate, natural flavor, artificial color, and other ingredients common to the product. The finished crunchy cheese-flavored curls shall possess a typical fresh tangy cheese flavor and aroma, a bright yellow/orange coating evenly dispersed, and a firm, crunchy texture. The crunchy cheese-flavored curls shall be of a porous structure with a slight curl or twist appearance. The crunchy cheese-flavored curls shall exhibit an elongated, tubular appearance. Fifty percent of crunchy cheese-flavored curls shall be greater than 1 inch in length per serving. The moisture content shall be not more than 2.2 percent. The salt content shall be not more than 5.0 percent.

3.4 Type IV - Corn chips: Corn chips shall be prepared from ingredients common to the product such as, but not limited to, whole grain corn (which has been cooked in lime water), vegetable oil (partially hydrogenated soybean, cottonseed, peanut, partially hydrogenated sunflower, partially hydrogenated cottonseed), and salt. The finished corn chips shall possess a typical fresh limed and toasted corn flavor and aroma, a golden color, and firm, crispy texture. The corn chips shall exhibit an elongated flat to slightly curled appearance. There shall be not more than 25 percent of broken corn chips per serving. The moisture content shall be not more than 1.7 percent. The fat content shall be not more than 38.0 percent. The salt content shall be not more than 1.8 percent.

3.5 All types: The snack foods shall be free of rancid, oxidized odors and flavors. There shall be no evidence of foreign material in all product types. Unless otherwise specified, the snack foods shall be processed and packaged not more than 21 days prior to shipment.

3.6 Analytical requirements: Unless otherwise specified, analytical requirements for the snack foods shall be as specified in the above paragraphs.

3.6.1 Analytical procedure: Eight filled and sealed packages of product shall be selected at random regardless of the lot size.

3.6.2 Sample preparation: The sample shall be prepared in accordance with the following Official Methods of Analysis of the AOAC International Method 926.06.

3.6.3 Analytical testing: Analysis shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Moisture	927.05
Fat	922.06 (Types I and IV)
Salt	935.47

3.6.4 Test results: The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered snack foods shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the snack foods within the commercial marketplace. Delivered snack foods shall comply with

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all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The snack foods provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same snack foods offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The snack foods shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s) and Style(s) of snack foods required.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20090-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Building 4, Section D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - GL, MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS
(Project 8940-P003)